

TONG PALACE

CHINESE CUISINE

唐宮大酒店

Open 7 Days a Week

9:00A.M.-3:00P.M.

5:00P.M.-10:00P.M.

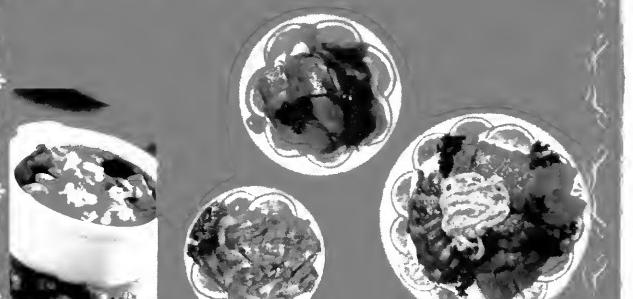


APPETIZERS

1	鮑	小	大	撻	魚	魚	Gum Fish Fillet
2	玉	海	參	肚	肚		Minced Seafood w Lettuce - \$6.50
3	三	亨	雞	翼	翼		Minced Chicken w Lettuce - \$6.50
4	深	海	大	蝦	頭		Deep Fried Prawn - 10 pcs
5	深	海	泰	蛋	捲		Deep Fried Egg Rolls - 4 pcs
6	脆	鴨	卷	蛋	捲		Pot Sticker - 6 pcs
7	木	肉	香	肚	肚		Mushu Pork
8	木	肉	香	肚	肚		Mushu Vegetables
9	素	鵝	燒	鵝	鵝		Vegetarian Goose, Best Deal
10	芝	麻	燒	鵝	鵝		Sesame Chicken Salad
11	燒	三	燒	三	燒		Barbecue Three Delicacy, Combination
12	燒	三	燒	三	燒		Barbecue Three Delicacy, Combination
13	燒	一	燒	一	燒		Combination 1 Plate
14	燒	一	燒	一	燒		Stewing Pig Combination 1 Plate

湯類

Soup

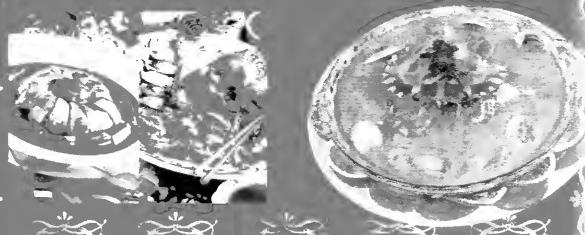


廚師特別介紹

CHEF'S SELECTIONS

煲仔類

CLAY POT



海鮮類

SEAFOOD

5	游水龍蝦	時價	Seafood Shrimp
12	姜葱焗大蝦	時價	Almond & Scallion Crab w/Black Bean Sauce
13	豉椒炒蟹	時價	Crab w/Chili Bean Sauce
14	椒鹽焗大蟹	時價	Crab w/Salt & Pepper
15	桂風糖焗蟹	(時價)	Sambal Crab
16	金銀蒜蓉大蟹	(時價)	Steamed Crab w/Garlic Butter
17	清蒸游水石斑	時價	Steamed Rock Cod
18	清蒸游水青轉	(時價)	Steamed Black Bass
19	豉汁蒸或油浸糖醋		Steamed w/Black Bean Sauce / Deep Fried w/Black Bean Sauce
20	蜜汁燒鰻魚		Baked Sea Bass w/Honey Glaze
21	蜜桃胡 蝦球		Prawns w/Orange Glaze - Ball
22	椒鹽焗中蝦		Scallop Salt & Pepper Fries
23	腰果黑毛蟹珠		Prawns w/Cashew Nuts
24	蝦珠鮑 胡 蘑		Prawns w/Lobster & Mushroom
25	香保抱 蝦球		Shrimps w/Black Pepper
26	甜酸胡 蘑		Sweet & Sour Prawns
27	油泡蠔 扇貝子		Sautéed Scallop & Oysters
28	油泡胡 蘑 筒子		Sautéed Prawns & Abalone
29	油泡杏 子		Sautéed Scallop & Abalone
30	椒鹽杏 子		Sautéed Scallop & Abalone
31	椒鹽扇 扇子		Sautéed Scallop & Oysters
32	油泡鮑 利球		Sautéed Abalone & Scallop Ball
33	乾煎大 鮟利		Deep Fried Flounder (whole)
34	椒鹽鮑 鮟利		Spice Salt Baked Squids
35	豉椒焗花鮮 蟹		Sautéed Squids w/Black Bean Sauce
36	味汁炒 大 費		Clams w/Black Bean Sauce
37	XO醬炒仔炒 費		Clams w/XO Sauce
38	上湯浸 費		Supreme Broth Clams
39	清蒸游水青轉		Steamed Oysters w/Black Bean Sauce

鐵板類

SIZZLING PLATTER

31 鐵板 蟹 蛋 球	Crawfish w/Chili Sauce	12.00
32 鐵板 龍 虾 球	Cauteed Prawns & Chicken	10.00
32 鐵板 香 薑 牛 子	Callops w/ Garlic Sauce	11.00
93 鐵板 黑 板 牛 肉	Beef w/ Black Pepper Sauce	11.00
94 鐵板 豆 豉 鴨	Chicken w/ Black Bean	9.00
95 鐵板 姜 葱 生 魷	Oysters w/ Ginger & Scallop	9.50

芙蓉蛋

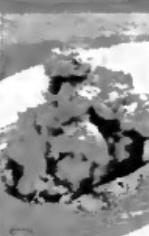
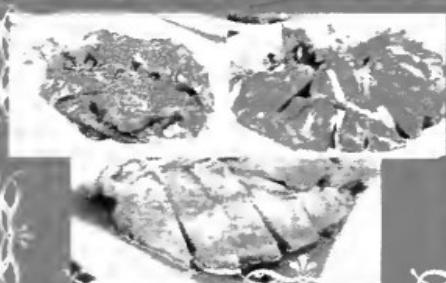
EGG FOO YOUNG

6 鮮 芙 蓉 蛋	Shrimp Egg Foo Young	8.50
7 雞 芙 蓉 蛋	Chicken Egg Foo Young	7.50
8 牛 肉 芙 蓉 蛋	Beef Egg Foo Young	7.50
9 叉 橙 芙 蓉 蛋	B.B.Q. Pork Egg Foo Young	7.50
10 什 菜 芙 蓉 蛋	Vegetable Egg Foo Young	7.00

家禽類

POULTRY

1 北 京 雞	Peking Duck Served w/ Sweet & Sour	Whole 20.00 Half 12.00
2 明 鮮 小 鴨 鴨	Roasted Duck	Whole 18.00 Half 7.00
3 红 烤 鸡	Fried Quail	7.00
4 醬 油 雞	Sriracha Soy. Sauce	7.00
5 雞 皮 雞 腿 雞 頸 定	Stuffed Chicken Stuffed w/ Shredded Pork, Rice & Dried Beans Advance	37.00
6 全 華 五 樹 雞	Stewed Chicken w/ Five Spices & Dried Beans	Whole 22.00 Half 12.00
7 茄 滷 上 檔 雞	Steamed Chicken w/ Mustard Greens	Whole 18.00 Half 10.00
8 豪 菜 雞	Steamed Chicken w/ Ginger & Scallion	Whole 13.00 Half 8.00
9 改 理 雞	Chicken w/ Szechuan So. & S. T.	Whole 16.00 Half 8.00
10 佛 記 雞	Marrowed Chicken	Whole 15.00 Half 8.00
11 雞 肉 用 烤 雞	Roasted Chicken w/ Special So. & S. T.	Whole 15.00 Half 8.00
12 全 鮮 生 子 鴨	Crispy Fried Chicken	Whole 15.00 Half 8.00
13 紅 雞 蛋 鴨	Fried Quail Eggs	4.00
14 紅 雞 雞 蛋 鴨	Fried Quail w/ So. & S. T. & Eggs	4.00
15 白 雞 雞 球	Stir-fried Pat Chicken	7.00
16 蕃 茄 雞 球	Mushroom Chicken	8.00
17 紅 菓 雞 球	Cashewnut Chicken	7.00
18 白 蕃 茄 雞 球	Sweet & Sour Chicken	7.00
19 鼎 汁 雞 球	Chicken w/ Black Bean Sauce	7.00
20 雞 子 姜 鴨 球	Chicken w/ Red Ginger w/ Honey, Sauce	7.00



牛肉、猪肉類

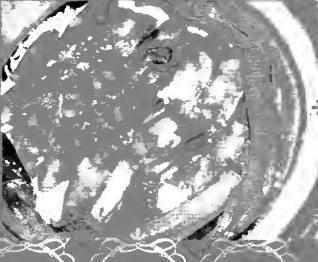
BEEF & PORK

121	蒙古牛柳	Mongolian Beef
122	香料牛柳	Spicy Kung Pao Beef
23	柔嫩牛肉	Beef with Tender Greens
124	豆豉牛柳	Beef & Tofu with Oyster Sauce
125	姜葱牛肉	Beef with Ginger & Green Onion
126	雪豆牛肉	Beef with Snow Peas
127	芥蘭牛肉	Beef with Chinese Broccoli
128	西蘭牛柳	Beef with Broccoli
129	中式牛柳	Fillet Beef in Chinese Style
130	黑椒牛柳	Fillet Beef with Black Pepper Sauce
131	沙律牛柳	Beef with Satay Sauce
132	泰式酸辣牛肉	Beef with XO Sauce
133	柠檬步沙	Beef with Bitter Melon
134	泡椒牛柳	Beef with Bell Pepper & Honey Sauce
135	香煎咸肉排	Spicy Salt Baked Pork Chop
136	京都猪排	Mandarin Pork Chop
137	生炒猪肝	Sweet & Sour Spareribs
138	菠蘿咕噜肉	Sweet & Sour Pork with Pineapple
139	咸蛋蒸肉餅	Steamed Pork Hash with Salty Egg
140	咸魚蒸肉餅	Steamed Pork Hash with Salty Fish

炎仔飯

CLAY POT RICE

Large(大) 17.95	Medium(中) 14.95	Small(小) 9.95
141	雅陳滷味	Chinese Sausage & Duck Clay Pot Rice
142	蜜汁叉燒	Chinese Sausage & Frog Clay Pot Rice
143	中華海鮮	Mixed Seafood Clay Pot Rice
144	北菇雞茸	Mushroom & Quail Clay Pot Rice



炎仔飯

Large(大) 14.95 Medium(中) 11.95 Small(小) 7.95

145	臘味炎仔飯	Chinese Sausage & Chicken Clay Pot Rice
46	臘味海鮮炎仔飯	Chinese Sausage & Seafood Clay Pot Rice
47	炒臘味炎仔飯	Mixed Beef & Egg Clay Pot Rice
48	蘑菇炎仔飯	Mushroom & Chicken Clay Pot Rice
49	鮑魚炎仔飯	Sam, Fish & Sliced Pork Clay Pot Rice

素菜豆腐類

VEGETABLES & TOFU

50	上湯燙豆	Beef Diced Rice with Vegetables
51	百香燙豆	Steamed or Deep Fried Stuffed Tofu
52	腰鴨三寶	Steamed Tofu with Smoked Ham & Mushroom
53	豆漿三寶	Deep Fried Minced Tofu - Pie-Pan Style
54	青豆三寶	Spicy Tofu with Minced Pork
55	紅燒三寶	Braised Tofu & Mushroom with Tender Green
56	乾燒豆莢	Dry Braised String Beans with Minced Pork
57	全聚豆皮	Sautéed Preserved Duck Egg & Salted Egg with Spinach & Bean
58	桂酒三寶	Chinese Broccoli with Ginger & Wine Sauce
59	豉油皇三寶	Chinese Broccoli with Oyster Sauce
60	竹笙三寶	Bamboo Pith with Mustard Green
61	北菇三寶	Black Mushroom with Mustard Green
62	瑶柱三寶	Sautéed Dried Scallops with Snow Pea Sprouts
63	金銀燙豆	Sautéed Preserved Duck Egg & Salted Egg & Snow Pea Sprouts
64	豆子三寶	Snow Pea Sprouts w/ Garlic Sauce
65	萬象三寶	Mixed Vegetables Deluxe
66	萬才三寶	Seasonal Vegetables with Crab Meat Sauce
67	竹笙北菇三寶	Bamboo Pith with Black Mushroom and Vegetables
68	葵花三寶	Eggplant with Garlic Sauce
69	竹笙扒菜	Bamboo Pith with Asparagus



炒粉、炒面、湯麵類

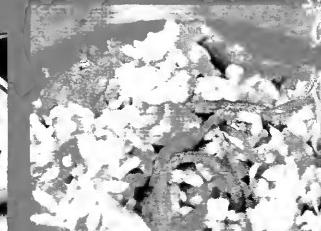
CHOW FUN, CHOW MEIN, NOODLES SOUP

70	味增麵	Sea Cucumber Chow Fun with Preserved Vegetables
71	香蛋炒麵	Scrambled Egg & Plain Chow Fun
72	乾貝牛尾麵	Beef or Chicken Chow Fun
73	豉油牛尾麵	Beef with Bean Paste Chow Fun
74	星洲炒麵	Fried Rice Noodles Singaple Style
75	濃湯海鮮炒麵	Fried Rice Noodles with Shredded Pork & Shrimp, Lettuce
76	海鮮炒麵	Seafood Chow Mein
77	海鮮炒麵	House Combination Chow Mein
78	黑毛牛內臟	Shredded Beef & Preserved Vegetable Pan Fried Noodle
79	豉油黑毛牛內臟	Soi, Sauce Chow Mein
80	炒麵	Mixed Vegetable Chow Mein
81	海鮮炒麵	Braised Noodle with Crab Meat
82	海鮮炒麵	Seafood Noodle Soup
83	炒麵	Mixed Vegetable Noodle Soup
84	火鍋或叉燒炒面	Roasted Duck or Barbecued P. in Noodle

炒飯

FRIED RICE

85	豉油炒飯	Dix, Soi & Egg White Fried Rice
86	豉油雞炒飯	Fried Kien Pao Rice
87	豉油炒飯	Fried Rice with Two Kinds of Seafood
88	豉油炒飯	House Special Fried Rice
89	豉油炒飯	Beef Fried Rice
90	豉油炒飯	Yang Chow Fried Rice
91	豉油炒飯	Chicken Fried Rice with Salted Fish
92	豉油炒飯	Mixed Vegetable Fried Rice
93	豉油炒飯	Sticky Rice with Chinese Sausage





唐宮大酒店 樓

TONG PALACE SEAFOOD RESTAURANT

933 Clement Street, San Francisco, CA 94118 (between 10th & 11th Ave.)
Tel: (415) 668-3988 • Fax: (415) 668-1701

超級龍鳳宴會廳

廿五席或以上

- ♥ 奉送龍鳳刺繡嘉賓題名一份
 - ♥ 奉送名貴香檳壹支供影相拍照用
 - ♥ 免費卡拉OK娛樂
 - ♥ 啤酒2罐、汽水2支
 - ♥ 環球鮮果盤或花生小食
 - ♥ 自攜洋酒、紅酒免收開瓶費
 - ♥ 佈置中式掛字
 - ♥ 免費供應新娘化粧間使用

情比金堅
鑽石婚宴

福建炒飯
百年諧好合
美點雙輝
每席 \$438
(供十位用)

五福臨門 拼盤
翡翠蝦球 帶子
紅燒鮮鵝 脖 (10隻)
蠔皇花菇海參
紅燒雞絲生翅
上湯焗龍蝦
清蒸海大石斑
(2隻)

07/2007

佳偶天成
皇者婚宴

幸福喜伊麵
百年諧好合
美點雙輝

每席 \$538
(供十位用)

龍蝦大沙律
富貴螺片帶子
百花醜蟹扣
金錢瑤柱脯
鮮蟹肉燴生翅
福祿海參鮑脯
煙焗銀雪魚
紅燒三項鵝

酌喜筵籠壽
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訂預迎歡全

情約今生
金裝婚宴

美點雙輝 每席 \$338
百年諧好合 (供十位用)

錦繡一品冷盤
碧綠花枝帶子
蜜桃明蝦球
翡翠拌金錢
紅燒龍鳳生翅
薑蔥焗龍蝦
清蒸游水銀鱠
唐宮喜慶燒雞



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